



Moroccan Lamb

Ingredients

4 lamb fillets (350g)
2 tsp each ground cumin and coriander
1/2 tsp ground cinnamon
1/2 cup (140g) plain yogurt
1/2 cup (100g) couscous
1/2 cup (125ml) boiling water
2 tbsp dried currants
2 tsp finely grated lemon rind
2 tsp lemon juice
1/4 cup fresh coriander leaves (cilantro)

Method

Combine lamb, spices and ¼ cup of the yogurt in medium bowl, cover; refrigerate for 3 hours or overnight. Cook lamb on heated oiled grill plate (or grill or barbecue) until cooked as desired. Cover; stand 5 minutes, then slice thinly.

Meanwhile, combine couscous and the water in large heatproof bowl, cover; stand 5 minutes or until liquid is absorbed, fluffing with fork occasionally. Stir in currants, rind, juice, fresh coriander and lamb; toss with fork to combine.

Serve lamb and couscous with remaining yogurt. Serve with a squeeze of lemon, if you like.